FESTIVE À LA CARTE

(SERVED CHRISTMAS EVE, BOXING DAY, NEW YEAR'S EVE, NEW YEAR'S DAY)

TO SHARE

BAKED CAMEMBERT (V)(GFA) £15
Toasted Focaccia, Tomato & Chilli Chutney, Salted Butter

MIXED OLIVES (VG)(GF) £6
Dill Emulsion, Rye Crackers

OLD VOL BREAD BOARD £8
House Butter
(V)(VGA)(DFA)(GFA)

STARTERS

CHICKEN LIVER PARFAIT (GFA) £13
Toasted Focaccia, Cumberland Gel, Bitter Leaves

BRAISED PORK CHEEK (GFA)(DFA) £12
Pickled Red Cabbage, Smoked Parsnip & Maple Purée, Juniper Jus

SPICED CARROT SOUP £10
(V)(VGA)(DFA)(GFA)(N)
Chilli & Sesame Oil, Toasted Welbeck Focaccia

TEMPURA KING PRAWNS (GFA)(N) £14
Clementine & Miso Mayo, Pickled Daikon, Spring Onions, Toasted Sesame

SMOKED SALMON (DFA)(GF) £12
Celeriac Rémoulade, Crispy Capers, Chives

CRISPY BRIE (V) £11
Cranberry & Orange Compote, Pickled Pear, Chicory

MAINS

FESTIVE BURGER (GFA)(DFA) £22
Beef Patty, Smoked Streaky Bacon, Brie, Cranberry & Chilli Jam, Triple-Cooked Chips

THE OLD VOL FISH & CHIPS (DFA)(GFA) £20
Crispy Battered Haddock, Triple-Cooked Chips, Minted Mushy Peas, Tartare Sauce, Curry Sauce

ROASTED BUTTERNUT SQUASH (V) £18
Whipped Lemon Feta, Sage Beurre Noisette, Kale, Dried Currants

VENISON & REDCURRANT PIE
(GFA)(DFA) £22
Cavolo Nero, Pomme Purée, Red Wine Gravy

BLADE OF BEEF (GF)(DFA) £26
Clotted Cream & Horseradish Mash, Bourguignon Sauce, Cavolo Nero

ROAST CHICKEN BREAST (GF)(DFA) £22
Confit Potato, Shredded Sprout Tops, Chicken & Tarragon Sauce

PAN-ROASTED COD (GF) £26
Clams, Buttered Leeks, Charlotte Potatoes, Vin Blanc & Dill

WILD MUSHROOM LINGUINE
(V)(VGA)(DFA) £20
Madeira Cream Sauce, Parmesan, Pickled Shimeji Mushrooms, Crispy Kale

SEAFOOD LINGUINE £24
Clams, King Prawns & Mussels, White Wine & Lobster Cream

STEAKS

8OZ FLAT IRON (DFA)(GFA) £30
8OZ FILLET (DFA)(GFA) £42
16OZ CHATEAUBRIAND (DFA)(GFA) £90
40OZ CÔTE DE BOEUF (DFA)(GFA) £100
All served with Crispy All-Butter Potato Terrine, Glazed Baby Carrots, Cavolo Nero & Truffle Sauce

DESSERTS

LEMON & CARDAMOM POSSET (GFA) £10
Gingerbread Crumb, Blackberry & Star Anise Gel

CHEESE PLATE (GFA) £15
Blue Murder, Brie, Wensleydale, Ruby Mist, Pickled Celery, Grapes, Fig Chutney, Artisan Crackers

STICKY TOFFEE PUDDING (V) £10
Salted Caramel Sauce, Vanilla Ice Cream

CHOCOLATE ORANGE DÉLICE (GF) £12
Candied Orange Peel, Cocoa Nib, Vanilla Crème Fraîche, Smoked Sea Salt

V = Vegetarian | VA = Vegetarian Available | VG = Vegan | VGA = Vegan Available | DF = Dairy Free | DFA = Dairy Free Available
N = Peanuts, Tree Nuts & Sesame | GF = Gluten Free | GFA = Gluten Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill